

# catering menu for RIBA venues

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## our menus

All our menus are prepared using fresh and natural ingredients. The menus provided are simply suggestions and we would be happy to discuss any particular requirements that you may have. If you have any special dietary requirements including allergies please bring this to our attention when making your booking. We cannot guarantee that all products are free of nuts. We will cater for any special diets or vegetarian meals on request, at no extra charge. Final numbers are required 5 working days in advance. All prices are subject to vat at the current rate.

## contact details

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## delegate packages

These catering packages offer excellent value for money for all types of full day conferences and meetings. Alternatively the catering sales team would be delighted to prepare tailored quotations and menus if required.

**the corporate** £23.50 per person  
 arrival filter coffee, hot chocolate, speciality teas and biscuits  
 mid-morning filter coffee, hot chocolate, speciality teas and biscuits  
 mid-afternoon filter coffee, hot chocolate, speciality teas and biscuits  
 lunch – choose from our traditional sandwich selection on page 5  
 bottled water refreshed throughout the day

**the corporate plus** £27.00 per person  
 arrival filter coffee, hot chocolate, speciality teas and biscuits  
 mid-morning filter coffee, hot chocolate, speciality teas and biscuits  
 mid-afternoon filter coffee, hot chocolate, speciality teas and biscuits  
 lunch – choose from our gourmet sandwich and salad selection on page 6  
 bottled water refreshed throughout the day

**the business** (minimum of 10 delegates) £33.00 per person  
 arrival filter coffee, hot chocolate, speciality teas and biscuits  
 mid-morning filter coffee, hot chocolate, speciality teas and biscuits  
 mid-afternoon filter coffee, hot chocolate, speciality teas and biscuits  
 lunch – choose from our finger buffet menus on page 7-8  
 bottled water refreshed throughout the day

**the executive** (minimum of 15 delegates) £41.50 per person  
 arrival filter coffee, hot chocolate, speciality teas and biscuits  
 mid-morning filter coffee, hot chocolate, speciality teas and biscuits  
 mid-afternoon filter coffee, hot chocolate, speciality teas and hand-baked cookies  
 lunch – choose from our hot and cold fork buffet menus on page 9-11  
 bottled water refreshed throughout the day

### **chef's choice of menu selection and get upgraded!**

leave the choice of your lunch menu within your package to our experienced head chef and we will upgrade your delegate package with complimentary mini danish pastries for your arrival refreshments

otherwise why not upgrade your delegate package with one of the following options:

- platter of seasonal sliced fruits with honey yoghurt dip £ 3.00 per person
- basket of seasonal fruits £ 1.75 per person
- selection of hand baked cookies £ 1.50 per person
- home made chocolate brownies £ 2.50 per person

## refreshment breaks and drinks

### tea and coffee

filter coffee, hot chocolate and speciality teas	£2.75 per person
with a selection of biscuits	£2.95 per person
with a selection of hand baked cookies	£3.60 per person

### cake and pastry selection

**all selections include filter coffee, speciality teas and hot chocolate**

<b>miniature danish pastry selection</b>	£7.00 per person
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our freshly baked selection consists of pain aux raisin, pecan plait, pain au chocolate and croissant

<b>miniature fruit danish selection</b>	£8.25 per person
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our freshly baked selection consists of plum, apple and lavender, raspberry and custard danishes

<b>assorted cup cakes</b>	£6.75 per person
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our freshly baked selection consists of strawberry, chocolate and vanilla cup cakes served with vanilla buttercream

<b>assorted muffin selection</b>	£7.50 per person
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our freshly baked selection consists of double chocolate, lemon and poppy seed, bran muffins and classic blueberry muffin

<b>afternoon tea selection</b>	£8.50 per person
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mini victoria sponge  
mini chocolate brownie with macadamia nuts  
lemon madeleines  
carrot cake with mascarpone cream and orange

<b>citrus break</b>	£8.50 per person
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lemon drizzle cake  
natural lemonade shots  
citrus granola bars

<b>five-a-day break</b>	£9.50 per person
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fruit skewers  
fruits dipped in chocolate  
mini fruit tartlets  
freshly squeezed orange juice  
fruit smoothie shots

**individual cakes**

lemon drizzle cake	£3.75 per person
mini chocolate chip muffins	£3.75 per person
flapjack	£3.50 per person
jam donuts	£3.50 per person

**optional extras for refreshment breaks**

jelly beans or mints per bowl (average contents 50)	£ 3.75
fruit basket (for 10 people)	£17.50
freshly cut seasonal fruit platter (for 10 people)	£30.00

**drinks**

bottled water (75cl)	£ 3.00 per bottle
fruit juice (orange, apple, red berry, pineapple, grapefruit)	£ 5.00 per litre
fizzy drinks per 33cl bottle (coke, diet coke, sprite, fanta)	£ 2.00 per bottle
elderflower fruit cooler	£10.50 per litre
homemade lemonade	£ 5.50 per litre
non-alcoholic cocktails	£ 5.00 per glass
freshly squeezed juice (orange, apple and blood orange)	£10.50 per litre

## breakfast

all the menus below include filter coffee, hot chocolate, speciality teas and fruit juice

**continental** £ 7.50 per person

freshly baked selection of mini danish pastries and croissants  
served with butter, preserves and honey  
assorted home baked muffins

**substantial** £ 9.50 per person

warm floured soft white and granary baps with crispy bacon and  
cumberland sausages  
english muffin with field mushroom and scrambled egg served (v)  
served with tomato ketchup, mustard and brown sauce

**healthy** £11.50 per person

banana, coconut and mango soy milk smoothie (soya milk has a  
lower fat content and provides the perfect protein boost for the day)  
english muffin and poached egg with slow roasted vine tomato and thyme  
homemade bircher muesli with honey and apple juice and dried fruits  
low fat muffins with oatmeal and bran  
seasonal fresh fruit kebabs  
mini granolas with seasonal fruit compote and nut clusters

**traditional** £12.50 per person

choose 5 items from the selection below  
scrambled eggs (v)  
vine tomato grilled with thyme (v)  
sautéed portobello mushroom with garlic (v)  
cumberland sausages  
grilled smoked back bacon  
baked beans (v)  
black pudding  
hash browns (v)  
served with toast and butter, tomato ketchup, mustard and brown sauce

## breakfast bites

for drinks to complement your section please refer to pages 2 and 3

**hot canapés** £ 3.00 per item

kipper and kedgeree aranchini  
cumberland sausage, red onion marmalade and beetroot skewer  
quail egg florentine with montgomery cheddar (v)  
mini bacon sandwich with tomato chutney  
croque monsieur – honey roast ham and gruyere cheese  
croque madame – honey roast ham and gruyere cheese with poached quail egg

**cold canapés** £ 3.00 per item

mini ham and gouda croissant  
mini smoked salmon bagel, cream cheese and chive  
fresh fruit skewer with mint (v)  
orange and banana smoothie shot  
pumpnickel, cream cheese and pastrami  
cured ham and seasonal melon

## traditional sandwich lunch

**sandwich selection**

**£13.50 per person**

each selection includes two rounds of sandwiches on white and brown bread, accompanied by lightly salted crisps and a selection of whole fruits.  
please make a selection of five different fillings – we recommend one vegetarian, two meat and two fish:

### **meat**

tandoori chicken with mint yoghurt on wholemeal  
rare roasted shropshire beef, tomato and horseradish mayonnaise on white  
salami, rocket and pesto on granary  
suffolk chicken salad and tarragon mayonnaise on white  
wiltshire ham and apple chutney on white

### **fish and shellfish**

london smoked salmon with lemon and black pepper on wholemeal  
line caught tuna mayonnaise and cucumber on white  
north atlantic prawn mayonnaise and mixed leaf on granary  
harissa spiced tuna and sweet corn with iceberg on white  
smoked mackerel and horseradish mayo with spinach on granary

### **vegetarian**

free range egg mayonnaise and cress on wholemeal  
chive cream cheese, roast pepper and spinach on granary  
smoked applewood ploughman's on white  
hummus, grated carrot and roast red pepper on white  
cornish brie and red onion marmalade on granary

# **gourmet sandwich and salad lunch**

**sandwich and salad selection**

**£17.00 per person**

each selection includes two rounds of sandwiches on a variety of bread, accompanied by vegetable crisps and a selection of whole fruits. please make a selection of five different fillings – we recommend one vegetarian, two meat and two fish – and two different salads.

## **sandwich selection**

### **meat**

shredded gressingham duck wrap with hoisin and scallions  
 roasted shropshire beef, red onion marmalade and watercress baguette  
 suffolk chicken caesar salad wrap  
 peppered beef pastrami, pickles and mustard mayonnaise-on rye  
 air dried cumbrian ham, rocket, sugar cured tomato and shaved pecorino on pretzel

### **fish and shellfish**

smoked trout pâté and pickled cucumber in mini wholemeal roll  
 london hot smoked salmon and mascarpone bagel  
 tuna niciose wrap  
 crayfish, rocket and lemon mayonnaise, wholemeal bloomer  
 poached shetland isle salmon with sour cream and chives on seeded sub

### **vegetarian**

mini granary roll with goats cheese and beetroot marmalade  
 roasted vegetable, basil pesto and buffalo mozzarella focaccia  
 feta, olive and cucumber in toasted pitta  
 falafel, grated carrot and minted yoghurt in spinach wrap  
 grilled field mushroom and celeriac remoulade on ciabatta

## **salad selection**

new potato and scallion salad, grain mustard mayonnaise and parsley  
 marinated roast mediterranean vegetables  
 penne past with red pesto, kalamata olives, mozzarella and basil  
 rice salad with mixed peppers, golden raisins and coriander  
 cherry tomatoes and cucumber, balsamic and extra virgin olive oil  
 giant cous cous, pine nuts, apricots, fine herbs and lemon  
 egg noodle salad , grated carrots, mange tout, bean sprouts with soy and lime dressing  
 seasonal mixed leaf salad with french dressing

all our breads are hand crafted and freshly baked each day

## finger food buffet

£23.00 per person

finger food buffets are for a minimum number of 10 people. please make a selection of total four hot and cold items, three salads and one dessert accompanied by a selection of gourmet bread rolls and fresh fruits.

(h) indicates hot      (c) indicates cold

### savoury selections

#### meat

chicken saltimbocca with basil pesto	(h)
cornish lamb kofta with minted yoghurt	(h)
banham chicken sate and peanut dip	(h)
teriyaki beef, spring onion and oyster sauce	(h)
pancetta and pea tartlet	(c)
gressingam duck pancake with plum sauce	(c)
brochette of smoked bacon and mango	(c)
chorizo and spiced butterbeans, filo basket	(c)

#### fish and shellfish

teriyaki of shetland isle salmon	(h)
smoked haddock and english mustard rarebit	(h)
thai fish cakes and chilli jam	(h)
cajun spiced salmon skewer with lime crème fraîche	(h)
salt and pepper squid, wasabi mayo dip	(h)
roulade of smoked salmon, crème cheese and chervil	(c)
prawn thermador tartlets	(c)
lemon and garlic tiger prawn brochette	(c)

#### vegetarian

pesto marinated mediterranean vegetable brochette	(h)
field mushroom arancini	(h)
vegetable spring rolls with sweet chilli dipping sauce	(h)
bruschetta of roseary goats cheese, plum tomato and olives	(h)
baby aubergine with grilled halloumi	(c)
truffle potato frittata	(c)
mature cheddar, caramelised onion and tomato quiche	(c)
mini feta and pine nut tartlet	(c)

#### salad

new potato and scallion salad, grain mustard mayonnaise and parsley
seasonal mixed leaf salad with french dressing
penne past with red pesto, kalamata olives, mozzarella and basil
giant cous cous, pine nuts, apricots, fine herbs and lemon
marinated roast mediterranean vegetables
cherry tomatoes and cucumber, balsamic and extra virgin olive oil
rice salad with mixed peppers, golden raisins and coriander
egg noodle salad , grated carrots, mange tout, bean sprouts with soy and lime dressing

**dessert**

profiteroles with chocolate sauce  
white chocolate and blood orange cheese cake  
lemon meringue tart  
raspberry and pistachio tart with vanilla cream  
fresh fruit skewers

the following selection of gourmet bread rolls will be served with our finger food buffet –  
sun blushed tomato rolls, black olive rolls, onion rolls, cheese rolls

additional items charged at £3.50 per item per person

## fork buffets

fork buffet lunches are for a minimum number of 15 people and come with a selection of freshly baked breads

### fork buffet option one

£28.00 per person

includes:     - three main items  
                   - either three side orders, three salads or a mixtures of them  
                   - one dessert

please make your selection from the menus below

(h) indicates hot       (c) indicates cold

#### meat

sutton hoo chicken chasseur, oyster mushrooms and tarragon (h)  
 sweet and sour pork shoulder, stir fried asian vegetables and prawn crackers (h)  
 steak and guinness pie, puff pastry and chestnut mushrooms (h)  
 selection of pates, pickled vegetables and onion marmalade (c)  
 sweet cured bacon, smoked cheddar and parsley quiche (c)  
 supreme of chargrilled chicken, bacon, avocado and rocket (c)

#### fish and shellfish

spiced polenta coated hake strips, tomato and chilli butterbeans (h)  
 pan fried fillet of sea bream roasted mediterranean vegetables and parsley butter (h)  
 classic fisherman's pie of smoked haddock, prawns and salmon (h)  
 smoked haddock and english mustard tartlet, chives and baby spinach (c)  
 smoked and cured fish platter, shaved fennel and cucumber, quail eggs (c)  
 poached scottish salmon supreme, dill and caper dressing, crispy capers and lemon (c)

#### vegetarian

smoked applewood cheddar and chive rarebit (h)  
 cauliflower, chickpea and coconut korma, toasted flaked almonds (h)  
 carrot and coriander sausages with tomato chilli relish (h)  
 spinach, pumpkin and ricotta lasagne, herb parmesan panko crumbs (h)  
 portobello mushroom and parmesan quiche (c)  
 feta cheese and mediterranean vegetable tartlets (c)

#### salads

surrey grown mixed leaves, cucumber cherry tomatoes and red onion  
 israeli cous-cous, apricots and pine-nuts, coriander  
 potato and scallion salad, mustard dressing and continental parsley  
 penne pasta salad, rocket, sun blushed tomatoes and black olives  
 spiced five bean salad, grilled artichokes, baby mozzarella and black olive croutons

#### side dishes

braised basmati rice, mixed peppers and herbs (h)  
 steamed seasonal vegetables (h)  
 roasted provençale vegetables, basil oil (h)  
 roasted carrots and beetroots, honey glaze and chervil (h)  
 roasted new potatoes, thyme and garlic (h)  
 keenes mature cheddar mashed potatoes (h)

**desserts**

dark chocolate tart, mascarpone and praline

seasonal fresh fruit platter

profiteroles, chocolate orange sauce

vanilla and lime cheesecake

baked lemon tart, crème fraîche

selection of british cheeses, oatcakes, grapes and chutney

**fork buffet option two**

£30.00 per person

- includes:
- three main items
  - either three side orders, three salads or a mixtures of them
  - one dessert

please make your selection from the menus below

**meat**

- pot roast leg of cornish lamb, olives and vine tomatoes (h)
- stroganoff of beef rump, oyster mushrooms, petit onions, dill pickles and sour cream (h)
- corn fed chicken 'saltimbocca', sage, curly kale and mustard sauce (h)
- hoi sin glazed gressingham duck breast, choi sum, bean sprouts and soy lime dressing (c)
- continental platter of cured meats, pickles, olives and chutney (c)
- cornish lamb 'nicoise', new potatoes, olives, french beans, tomatoes and croutons (c)

**fish and shellfish**

- steamed seabass fillets, chinese leaf, ginger, scallions and soy sauce (h)
- poached dorset plaice, mussel and saffron broth (h)
- grilled king tiger prawns, garlic, lemon and parsley, tagliatelle 'verde' (h)
- rillettes of smoked trout, crème fraîche, chervil and orange segments, watercress (c)
- tartlet of lobster tail, mustard, parmesan and tarragon (c)
- smoked and cured fish platter, shaved fennel and cucumber, quail eggs (c)

**vegetarian**

- aubergine parmigiano (h)
- parmesan and potato gnocchi, blue cheese sauce, rocket and sun-dried tomatoes (h)
- root vegetable sheppardspie with montgomery cheddar mash (h)
- courgette and wild mushroom cannelonis, mozzarella cheese, plum tomato sauce (h)
- pumpkin, red onion, baby spinach and plum tomato strudel, red pimento dressing (c)
- cornish brie and plum chutney quiche (c)

**salads**

- braeburn apple 'waldorf' (c)
- egg noodle salad, crisp vegetables, pickled ginger, soy and coriander (c)
- roast butternut squash and red onions, chopped rosemary (c)
- bulgar wheat, baby artichokes and sweet red peppers, fine herbs (c)
- cos and baby gem lettuce, creamy parmesan dressing, croutons, shaved parmesan (c)

**side dishes**

- truffled pomme purée (h)
- risolée potatoes (herb roasted peeled new potatoes) (h)
- cauliflower and broccoli mornay gratin (h)
- farfalle pasta bake, rosary goats cheese, basil and provençale vegetables (h)
- creamed haricots blanc, wilted spinach and smoked paprika (h)

**dessert**

- vanilla and lime cheesecake
- dark chocolate tart, mascarpone and praline
- baked lemon tart, crème fraîche
- profiteroles, chocolate orange sauce
- seasonal fresh fruit platter
- selection of british cheeses, oatcakes, grapes and chutney

## drinks and nibbles

### non-alcoholic beverages

bottled water (75cl)	£3.00 per bottle
fruit juice (orange, apple, red berry, pineapple, grapefruit)	£5.00 per litre
fizzy drinks per 33cl bottle (coke, diet coke, sprite, fanta)	£2.00 per bottle
elderflower fruit cooler	£10.50 per litre
homemade lemonade	£5.50 per litre
non-alcoholic cocktails	£5.00 per glass
freshly squeezed juice (orange, apple and blood orange)	£10.50 per litre
filter coffee, hot chocolate and speciality teas	£2.75 per person
with a selection of biscuits	£2.95 per person
with a selection of hand baked cookies	£3.60 per person

### alcoholic beverages

bottled lager (becks, peroni, budvar)	£3.95 per bottle
house spirits served with a mixer (2.5cl)	£5.00 per glass
premium spirits (2.5cl)	£4.50 per 2.5cl
premium spirits with a mixer (2.5cl)	£6.25 per glass
brandy (2.5cl)	£4.25 per 2.5cl
house port (50ml)	£4.75 per 2.5cl
jug of pimms	£20.50 per litre
jug of sangria	£20.50 per litre
mulled wine (175ml)	£6.50 per glass

### nibbles

<b>oriental selection</b>	£5.00 per person
selection of oriental flavoured nuts	
wasabi nuts	
chilli nuts	
japanese rice crackers	
<b>continental selection</b>	£5.50 per person
salted peanuts	
cheese straws	
lightly salted crisps	
salted almonds and walnuts with chilli and rosemary	
marinated olives	
<b>tapas selection</b>	£9.50 per person
hot chorizo, sautéed peppers and smoked paprika	
patatas bravas	
chilli marinated olives with confit lemon and rosemary	
brandade of salt cod, olive crostini with saffron aioli	
<b>additional items:</b>	
mixed cheese palmiers	£1.95 per person
parmesan cheese straws	£1.95 per person
vegetable crisps	£1.00 per person

# canapés

## drinks canapés selection

please choose from the following canapés selection

4 canapés per person	£12.00 per person
6 canapés per person	£18.00 per person
8 canapés per person	£22.00 per person

(h) indicates hot      (c) indicates cold

### meat

mini RIBA burger	(h)
lamb kibbeh, baby gem and mint yoghurt	(h)
malaysian style satay chicken with peanut sauce and shaved coconut	(h)
yorkshire pudding filled with roast beef and horseradish	(h)
brochette of parma ham with kalamata olive and marinated artichoke	(c)
baby focaccia with chorizo, basil and mascarpone	(c)
peking duck pancakes with hoisin sauce, spring onions and cucumber	(c)
smoked chicken and mango filo with chervil	(c)

### fish and shellfish

thai crab cakes with green mango, coconut and chilli salsa	(h)
chilli dusted cornish squid, lime aioli	(h)
beer battered cod goujons, tartare sauce	(h)
smoked haddock, bacon and chive rarebit	(h)
seared peppered tuna loin, honey roast parsnip purée on olive crostini	(c)
smoked salmon blinis with cream cheese and dill	(c)
lime and chilli marinated tiger prawns	(c)
crostini of dill gravlax, crème fraiche and keta caviar	(c)

### vegetarian

sautéed leek and stilton tart with red onion marmalade	(h)
wild mushroom tart and truffled hollandaise	(h)
mozzarella, basil and sun blushed tomato arancini, smoked salt with a garlic dressing	(h)
butternut squash shot with seasonal truffle	(h)
crostini of goats cheese mousse with basil and air dried tomato	(c)
ciabatta with parmesan, rocket and fine cut ratatouille	(c)
spendini of pesto marinated baby mozzarella and cherry tomatoes	(c)
spiced chickpea purée, grilled baby artichoke, romelo peppers	(c)

### dessert

mini key lime pie with candied lime zests
chocolate and orange brownies
exotic fruit skewer, mango jelly and mint
mini white chocolate cheese cakes
tiramisu chocolate cup

additional canapés charged at £3.00 per item per person

**vip canapés selection**

please choose from the following canapés selection

4 canapés per person	£14.00 per person
6 canapés per person	£20.00 per person
8 canapés per person	£25.00 per person

(h) indicates hot      (c) indicates cold

**meat**

grilled chorizo sausage, parsley mash, kalamata olives	(h)
chargrilled soy and wasabi marinated duck breast, mango and coriander	(h)
seared lamb cannon, tapenade, basil and tomato	(h)
duck liver parfait with port jelly on brioche	(c)
smoked venison, celeriac remoulade and grain mustard	(c)
beef tartar, quail egg, crispy capers and truffle oil	(c)

**fish and shellfish**

roast scallop with celeriac purée	(h)
tempura of soft shell crab, pickled ginger, wasabi mayonnaise	(h)
lobster bisque shot with rouille	(h)
poached scottish lobster with asparagus and sevruga caviar	(c)
escabêche of red mullet	(c)
spiced crayfish cocktail croustades	(c)

**vegetarian**

brie de meaux and chive croquettes, saffron aioli	(h)
oxford isis cheese and asparagus rarebit	(h)
tempura of baby artichokes and wild mushrooms, truffled mayo dip	(h)
truffled asparagus tips, béarnaise sauce	(c)
iced yellow tomato gazpacho shot, parmeggiano reggiano	(c)
filo basket of quail egg, spinach and vine tomato salsa	(c)

**dessert**

chilled strawberry and balsamic shot  
 passion fruit profiteroles  
 cappuccino crème brûlée  
 margarita mousse cups  
 fresh raspberry short breads

additional canapés charged at £3.50 per item per person

**sushi canapés selection**

(minimum order for 25 people)

please choose from the following sushi canapés selection

4 canapés per person

£14.00 per person

6 canapes per person

£20.00 per person

8 canapes per person

£25.00 per person

**nigiri selection**

yellow fin tuna nigiri

organic salmon nigiri

prawn nigiri

shitake mushroom nigiri (v)

asparagus nigiri (v)

**large rolls**

spiced tuna roll

salmon and avocado roll

spicy prawn roll

wakame seaweed salad roll (v)

fried tofu salad roll (v)

**inside out rolls**

teriyaki chicken and red ginger roll

classic california roll

braised eel and avocado roll

vegetarian california roll (v)

shitake mushroom salad roll (v)

all accompanied with soy dipping sauce and wasabi

additional sushi canapés charged at £3.50 per item per person

## bowl food

for advice on how many options to select please speak with one of our catering team who would be delighted to advise you

### hot items

£6.00 per bowl per person

braised colne valley lamb, herb and mascarpone polenta, grilled artichokes with a tarragon jus

beef bourgignon, buttered tagliatelle

baby cumberland and lincolnshire sausages, mustard mash and shallot red wine gravy

free-range chicken fricassée, oyster mushrooms, tarragon and crushed new potatoes

truffled cep risotto, rocket and parmesan foam (v)

leek and onion welshcakes, tomato relish and pea shoots (v)

classic fish pie with smoked haddock, prawns and salmon, creamy mash topping

### cold items

£5.50 per bowl per person

shredded gressingham duck, chilli and lime noodles, plum sauce and coriander

poached organic salmon, pickled cucumber, ratte potato salad and watercress mousse

classic seared tuna nicoise, soft boiled quail eggs

escabêche of mackerel, courgette spaghetti, pickled carrots and shallots

crisp romaine lettuce, sun blush tomatoes, black olives, red onion, mint and feta cheese (v)

goats cheese, pine nuts, roast pumpkin and penne pasta, red pesto (v)

### dessert

£5.50 per bowl per person

pavlova and seasonal fruits

white chocolate mousse, almond shortbread, dark chocolate sauce

bramley apple crumble, tahitian vanilla ice-cream

warm bread and butter pudding, candied orange and grand marnier soaked sultanas

## seated dinner

### dinner option one

three course meal

£39.50 per person

please choose one item from each course that would be the most suitable for all your guests and an additional option for vegetarians if required

#### starter

cauliflower velouté, brown butter, toasted almonds and chives (v)

white onion, thyme and cider soup, caramelised apples (v)

terrine of blythburgh ham knuckle, artichoke and capers, spiced plum chutney and pickles

thinly sliced parma ham, baby artichokes, kalamata olives, vine cherry tomatoes and italian leaves

grilled red snapper, spaghetti of courgettes smoked paprika dressing, fennel and micro cress salad

cornish crab and sweet pimento, avocado, mango jelly and szechuan pepper

portabello mushroom and rosary goats cheese tart, rocket and pine nut salad, aged balsamic (v)

carpaccio of grilled mediterranean vegetables, parmesan basket of spiced flageolet beans, vine cherry tomato dressing (v)

#### mains

braised english blade beef steak, horseradish mash, chantenay carrots, petit onions and red wine sauce

slow roast west country pork belly, sage scented fondant potato, french beans and apple cider purée

pan-fried corn-fed chicken supreme, champ potato, fine beans, deep fried leeks, tarragon mustard sauce

pan fried fillet of sea bream, olive crushed potatoes, saffron dressing, pickled cucumber, carrot and mooli

steamed plaice fillet, saffron potato, pea purée, shellfish sauce, shaved fennel

poached organic salmon fillet, chive crushed potatoes, roasted carrots and salsify, vine tomato butter emulsion

spiced roasted aubergine, tomatoes, sultanas and pine nuts, Israeli cos-cous timbale, minted yoghurt dressing (v)

smoked cheddar cheese, creamed leek and caramelised onion 'jalousie', wilted greens, carrot purée and peashoots (v)

spinach, ricotta and roasted butternut squash crepes, polenta croutons and hazelnut dressing (v)

#### desserts

dark chocolate tart, white chocolate chantilly, pistachios and raspberry crispies

blackcurrant mousse, passionfruit sorbet and coconut tuile

golden syrup sponge, crème anglaise and madagascan vanilla ice-cream

pomegranate crème brulée, hazelnut and dried cranberry biscotti

selection of speciality teas, freshly brewed coffee and petit fours

£3.00 per person

## dinner option two

three course meal

£42.50 per person

please choose one item from each course that would be the most suitable for all your guests and an additional option for vegetarians if required

### starter

leek and potato velouté, smoked finnan haddock, soft poached quail egg  
roasted pumpkin and carrot velouté, garlic truffle chantilly (v)

seared loin of yellow fin tuna, black pepper glaze, soy marinated dai-kon  
and pickled vegetables

severn and wye smoked salmon, crayfish and lime crème fraîche, avruga caviar

air-dried beef, violette potato and red onion salad, mustard dressing and affilia cress  
gressingham duck liver parfait, port jelly, celeriac remoulade and white truffle oil

steamed asparagus served cold, grated egg and watercress mayonnaise,  
black olive crostinis and roasted pumpkin seeds (v)

cauliflower panna cotta, pickled beetroots, baby watercress, parmesan tuile (v)

### mains

pan fried fillet of english beef, wild mushroom and celeriac gratin, thyme potato  
fondant and madeira gravy

roasted rump of cornish lamb, rosemary pommes anna, spinach, balsamic  
dried cherry tomatoes, basil tomato jus

sautéed breast of gressingham duck, herb and mascarpone polenta croute,  
curly kale, cherry brandy sauce

sautéed fillet of seabass, puréed sweet potato, samphire, roasted red peppers,  
lime and vanilla butter

seared seatrout, horseradish rosti potato, fennel and watercress salad, beetroot  
and dill dressing

roast supreme of sustainable cod, lobster bubble 'n squeak , mange tout and  
thermidor sauce

walnut and gorgonzola gnocchi, rocket and parmesan salad, pickled  
walnuts and salsa rossa (v)

truffled trompette mushroom risotto, grilled artichoke hearts and parmesan fritters (v)  
grilled polenta, seasonal wild mushrooms, baby mozzarella, spinach, white  
asparagus and sauce vierge (v)

### desserts

iced raspberry soufflé, mixed berry compote and candied orange strips

marbled white and dark chocolate cheesecake, strawberry sorbet

lemon and lime curd pie, frozen fruit yoghurt, marbled chocolate pencil

white rum panna cotta, caramelised apple and almond shortbread

selection of speciality teas, freshly brewed coffee and petit fours

£3.00 per person

why not embellish your dinner with one of the following:

**amuse bouche**

£3.00 per person

duck liver and port parfait, provençal tomato jelly and brioche croûtons  
artichoke and truffle velouté with cured apple (v)  
haddock arbroath smokie, fresh pea salad and lemon dressing

**refresher**

£3.00 per person

lemongrass and ginger sorbet with tarragon  
green tea jelly shot with mint  
granny smith apple sorbet with lychee soup

**chocolate course**

£3.00 per person

opera cake with praline and chocolate sauce  
milk chocolate parfait with salted caramel and oreo biscuit base  
dark chocolate pot de crème with vanilla cream

## wine selection

### champagne and sparkling

prosecco frizzante nv, colli trevigiani, enrico bedin, spago, italy	£23.50
château beaulieu brut rose methode traditionnelle, france	£28.00
crémant de bourgogne nv, domaine de picamelot	£24.50
champagne dericbourg cuvée de reserve nv brut, pierry, france	£28.00
champagne charles mignon brut grande traditional nv, france	£36.50
champagne palmer nv brut, reims, france	£42.50
champagne palmer rosé nv brut, reims, france	£47.50
champagne laurent perrier nv brut, tours-sur-marne, france	£47.50

### crisp whites

mas de la source, vin de pays d'oc, france, sauvignon blanc, 2008	£17.50
tempus, central valley, chile, sauvignon blanc, 2009	£17.50
château pavillon de la brie, a.c. bordeaux, sauvignon/semillon, 2008	£22.00
sauvignon de touraine, la préee vinette, france, sauvignon blanc, 2008	£22.50
luccio bianco, tenuta roveglia, italy, trebbiano, 2008	£23.50

### aromatic whites

marche bianco 2008, marche, italy, trebbiano/verdicchio	£17.50
pinot grigio, sentito, veneto, pinotgris, 2008	£19.50
vaquero unoaked 2007, california, u.s.a, chardonnay	£19.50
la tourelle, pays d'oc, france, sauvignon blanc, 2008	£20.00
villa du clos, languedoc, viognier, 2008	£22.00
three choirs 'winchcombe downs', newent, gloucestershire, siegerrebe, 2009	£24.00
brianello, il pollenza, marche, italy, sauvignon/chardonnay/trebbiano, 2008	£28.00

### full bodied whites

the raintree white, western cape, south africa, chenin/colombard, 2008	£17.50
the war horse, stellenbosch, south africa, chenin blanc, 2009	£18.50
heartland 'stickleback', australia, semillon/chardonnay, 2007	£23.50
brandal, rias baixas, spain, albarino, 2008	£31.00
limoux 'autan', toques and clocher, france, chardonnay, 2008	£31.00

### rosé

pinot grigio rosata 'sentino', veneto, italy, pinot gris, 2009	£18.50
château pecachard rosé 2009, bergerac, france, pinot noir	£23.00

### fruity reds

le marquis, vin de france, merlot 2009	£17.50
mas de la source réserve rouge, pays d'oc, france, merlot 2007	£17.50
nero d'avola, angelo rocca and figli, nero d'avola, 2008	£19.00
montepulciano d'abruzzo, moncaro, italy, montepulciano, 2008	£21.00
lacrimus rioja, bodegas sendero royal, tempranillo, 2008	£22.50
burgundy, vieilles vignes domaine dubois, pinot noir, 2007	£29.00

### spicy reds

marche rosso, marche, italy, cabernet/merlot, 2008	£17.50
primitivo di puglia, castellani, italy, primitivo, 2008	£19.00
coiron, mendoza, argentina, malbec, 2008	£18.50
heartland 'stickleback', south Australia, shiraz/cabernet, 2007	£23.50
domaine maris, vin de pays d'oc, France, syrah, 2008	£26.00

### full bodied reds

the raintree red, western cape, south africa, cabernet/merlot, 2008	£17.50
arabella, western cape, south africa, cabernet, 2009	£19.50
tempus reserva, central valley, chile, camenere, 2009	£19.00
beaujolais village château de belleverne, france, gamay, 2009	£24.50
château bellevue, bordeaux, france, merlot, 2006	£24.50
montrale, puglia, italy, syrah/cabernet, 2006	£24.00

### dessert and port

de bortoli botrytis semillon, victoria, australia 2006 (37.5 cl)	£24.50
taylors late bottled vintage, douro, portugal 2003/4	£35.00

# catering terms and conditions

All our dishes are prepared on the premises using fresh ingredients. The menus are intended to offer a wide range of options; however we will be pleased to discuss your individual requirements in order to design a menu to suit your taste.

(v) – Denotes dishes suitable for vegetarians, if your delegates have any special dietary requirements including allergies please bring this to our attention when making your booking. We cannot guarantee that all products are free of nuts. We will cater for any special diets or vegetarian meals on request, at no extra charge.

## general

- All advertised prices are exclusive of vat at the current rate. All prices include our standard equipment and linen. However, we can provide a variety of styles and colours to suit all tastes, as well as unusual equipment for special occasions. Additional items will be quoted for separately including required linen for registration desks and exhibition tables.
- We can provide bar services for any party within the normal licensing hours.
- When booking lunch in the restaurant, a £3 per person administration fee will be charged for the transferring of the restaurant bill onto the room invoice. The payment of the restaurant bill can be settled within the restaurant directly after the lunch in order to avoid this administration fee.
- Bookings that require jugs of tap water will be charged at £0.50 per person to cover jug hire, glass washing and labour.
- We will endeavour to provide you with your chosen wine, however if a particular vintage is unavailable we will substitute it with the next available vintage or a wine of similar value and style. Should you wish to provide your own wines we will make a charge of £11.00 per 70cl or 75cl bottle of wine, £15.00 per 70cl or 75cl bottle of sparkling wine or prosecco, £18.00 per bottle of champagne, liqueur at £35.00 per bottle, £2.00 per beer or lager and £1.00 for soft drinks (180ml).
- Unless prior agreement is reached, a charge of £20.00 will be made for any member of staff working later than 23:00 hours and therefore unable to take the last reasonable and safe means of transport home, thus having to take a minicab/taxi. For events held on Sundays or Bank Holiday an additional charge of 15% of the total staff costs will be added to your bill.
- Should your event be more than 30 minutes late in starting or continue for 30 minutes later than planned we may have to make an additional charge to cover the increased staffing costs.
- For conferences and meetings when timings are stipulated, we will endeavour to deliver refreshments up to 15 minutes prior to the original requested time.
- All our prices include what we believe to be a suitable number of staff to provide a first class service. If however you have any special requests there may be additional staffing charges so please contact us and we will be happy to discuss these with you.
- For conference bookings and meetings where a fork or a finger buffet luncheon is booked, a charge of £4.50 per guest will be added should you require table service and dinner settings to be laid for your guests.
- Our quotations are based on the number of guests that are confirmed to us at the time of quotation. Any variance in these numbers may result in a change of price. All final catering requirements should be confirmed to the catering manager no later than 5 working days prior to the function.
- Final numbers of guests must be confirmed with us no later than 12.00 noon, 5 working days in advance of the function. Final costs will be based on this figure. However in many cases we are able to cater for slight changes in numbers up to 48 hours before the event. Please note we cannot accept responsibility for messages left with a third party.
- We require ten working days notice for a cancellation in order to avoid any cancellation fees. Thereafter clients will be charged as follow: a fee of 25% on all food and beverage or other costs incurred applies for cancellation within six to ten days, a fee of 50% on all food and beverage or other costs incurred applies for cancellation within three to five days. Cancellation within 72 hours of the function will be charged at full price.
- Clients are not allowed to bring in their own food or drink.